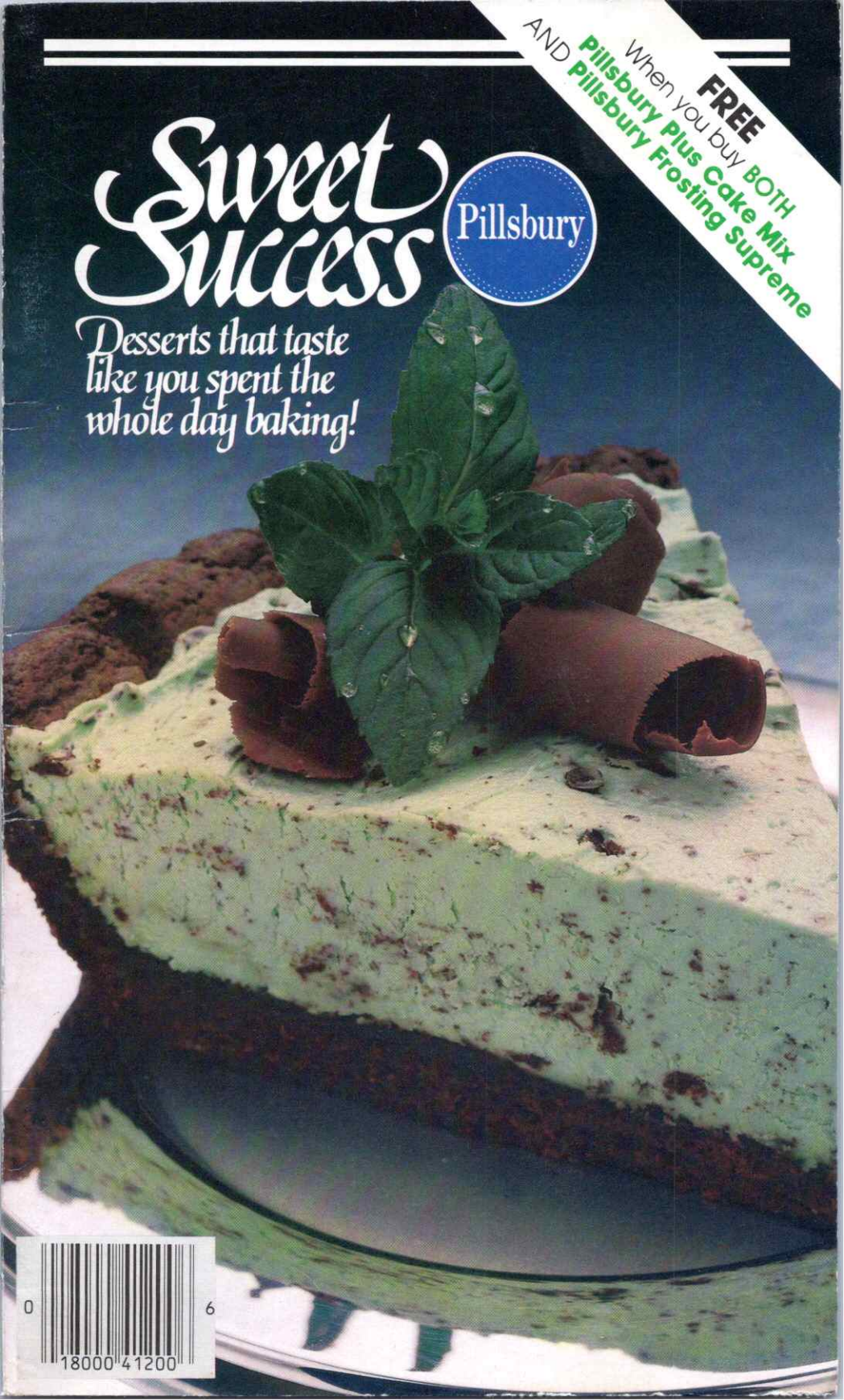
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Cover recipe,
Frosty Mint Ice Cream Pie,
on page 23.

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Bars, Cookies, Candy

SALTED PEANUT CHEWS

Adapted from BAKE-OFF® Contest Winner

BASE

- **1 pkg. Pillsbury Plus Yellow Cake Mix**
- **⅓ cup margarine or butter, softened**
- **1 egg**
- **3 cups miniature marshmallows**

TOPPING

- **⅔ cup corn syrup**
- **¼ cup margarine or butter**
- **2 teaspoons vanilla**
- **12-oz. pkg. (2 cups) peanut butter chips**
- **2 cups crisp rice cereal**
- **2 cups salted peanuts**

Heat oven to 350°F. In large bowl, combine all base ingredients **except marshmallows** at low speed until crumbly. Press in bottom of ungreased 13x9-inch pan.

Bake at 350°F. for 12 to 18 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven 1 to 2 minutes or until marshmallows just begin to puff. Cool while preparing topping.

In large saucepan, heat corn syrup, margarine, vanilla and chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and nuts. Immediately spoon warm topping over marshmallows; spread to cover. Chill; cut into bars. Store covered. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: No change.

Salted Peanut Chews - reminiscent of a favorite candy bar.

CHOCOLATE GOOBER BARS★

- **1 pkg. Pillsbury Plus Devil's Food Cake Mix**
- **½ cup firmly packed brown sugar**
- **⅓ cup peanut butter**
- **¼ cup margarine or butter, softened**
- **⅓ cup milk**
- **1 egg**
- **½ cup chopped salted peanuts**

Heat oven to 325°F. Grease bottom only of 13x9-inch pan. In large bowl, combine cake mix, brown sugar, peanut butter and margarine at low speed until crumbly. Add milk and egg; stir until blended. Spread in prepared pan. Sprinkle with peanuts; press nuts into mixture.

Bake at 325°F. for 25 to 35 minutes or until bars are set. Cool completely; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: No change.

ALASKAN SANDWICHES

1 pkg. Pillsbury Plus Devil's Food, Dark Chocolate or Chocolate Mint Cake Mix
¾ cup milk
⅓ cup oil
3 eggs
½ gallon square Neapolitan or desired flavor ice cream

Heat oven to 350°F. Grease and flour two 15x10-inch jelly roll pans.* In large bowl, combine all ingredients, **except ice cream,** at low speed until moistened; beat 2 minutes at **highest** speed. Pour into prepared pans.

Bake at 350°F. for 10 to 12 minutes. Cool completely. Cut each cake into 20 squares.

Cut ice cream into 10 slices; cut each slice in half. Place each ice cream piece between two squares of cake to form sandwich. Wrap each sandwich tightly with plastic wrap. Store in freezer. 20 sandwiches.

TIP: *For 13x9-inch pan, bake for 12 to 15 minutes. Cut each into 15 squares for 15 sandwiches.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 12 to 15 minutes.

BAVARIAN BROWNIES★

1 pkg. Pillsbury Plus German Chocolate Cake Mix
⅓ cup milk
¼ cup margarine or butter, softened
1 egg
6-oz. pkg. (1 cup) semi-sweet chocolate chips
1 cup chopped walnuts

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine cake mix, milk, margarine and egg. Stir in chocolate chips and walnuts (batter will be very thick). Spread in prepared pan. Bake at 350°F. for 20 to 30 minutes. Cool completely; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: No change.

Bavarian Brownies - chewy brownie made with German chocolate cake mix.

Chocolate Macaroonies - a crispy chocolate coconut cookie.

CHOCOLATE MACAROONIES

BAKE-OFF® Contest Winner

1 pkg. Pillsbury Plus Devil's Food Cake Mix
1 cup flaked coconut, toasted
½ cup rolled oats, toasted
¾ cup margarine or butter, melted
2 teaspoons vanilla
2 eggs, slightly beaten
4 (1.2-oz.) milk chocolate candy bars, if desired
½ cup flaked coconut, if desired

Heat oven to 350°F. In large bowl, combine all ingredients except candy bars and ½ cup coconut; blend well. Chill 15 minutes. Form into 1-inch balls. Place 2 inches apart on ungreased cookie sheets.

Bake at 350°F. for 10 to 12 minutes or until cracked and soft to touch. If desired, immediately place chocolate square on top of each cookie; spread to frost. Sprinkle with coconut. 40 cookies.

TIP: To toast coconut and rolled oats, bake at 350°F. for 5 to 7 minutes, stirring once.

For chewier cookies, omit toasting coconut and rolled oats.

HIGH ALTITUDE—Above 3500 Feet: No change.

GRAHAM CHEWIES★

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ½ cup margarine or butter, softened
- ¼ cup milk
- 2 tablespoons honey
- 2 eggs
- 1 cup graham cracker crumbs
- 2 cups miniature marshmallows
- ¾ cup chopped nuts

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine **2 cups** cake mix, margarine, milk, honey and eggs at low speed until moistened; beat 1 minute at medium speed (portable mixer at highest speed). Add remaining cake mix and cracker crumbs. Combine at low speed until well mixed. Stir in marshmallows and nuts. Spread in prepared pan.

Bake at 350°F. for 25 to 35 minutes or until golden brown. Cool completely; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 25 to 35 minutes.

JAMAICAN BARS

BASE

- 1 pkg. Pillsbury Plus Dark Chocolate Cake Mix
- 1 cup coconut
- ¼ cup margarine or butter, softened
- 1 egg

FILLING

- ¾ cup caramel ice cream topping
- 3-oz. pkg. cream cheese, softened
- 1 egg
- 1 cup coconut
- ¾ cup chopped nuts

Heat oven to 350°F. Lightly grease 13x9-inch pan. In large bowl, combine base ingredients at low speed until crumbly. Reserve ⅔ cup crumbs; press remaining crumbs into prepared pan. In small bowl, combine reserved crumbs, ice cream topping, cream cheese and egg at low speed; mix well. Stir in 1 cup coconut; spread over base. Sprinkle with nuts.

Bake at 350°F. for 30 to 40 minutes or until golden brown. Cool; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 25 to 35 minutes.

MELTAWAY NUT LOGS

6-oz. pkg. (1 cup) chocolate chips
6-oz. pkg. (1 cup) butterscotch chips
1 can Pillsbury Ready-To-Spread Chocolate Fudge or Double Dutch Frosting Supreme
½ cup miniature marshmallows
1⅓ cups finely chopped nuts
10 maraschino cherries, drained and blotted
2 candied pineapple rings, cut into 5 pieces each
½ cup coconut

In medium saucepan, over very low heat, heat chocolate and butterscotch chips just until melted, stirring constantly (about 5 minutes). DO NOT OVERHEAT. Stir in frosting until well mixed. Divide into four portions on 4 squares of waxed paper.

Knead marshmallows into one portion and ⅓ cup nuts into one portion. Shape each into 8-inch log. Roll each in ⅓ cup nuts; wrap and chill.

Press remaining two portions into rectangles about 8x3 inches each. Chill 3 to 5 minutes. Center cherries in row on one rectangle; carefully mold chocolate around cherries sealing edges. Roll in ⅓ cup nuts. Repeat with pineapple on remaining rectangle; roll in coconut. Wrap and chill. Remove from refrigerator 15 minutes before slicing. 64 pieces.

Welcome guests or just treat the family with Snappy Turtles, Peanut Butter Bon Bons and Meltaway Nut Logs.

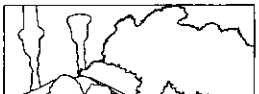
PEANUT BUTTER BON BONS

1 can Pillsbury Ready-To-Spread Vanilla Frosting Supreme
1 cup peanut butter
¼ cup margarine or butter, softened
2 cups graham cracker crumbs
1 can desired flavor Pillsbury Ready-To-Spread Frosting Supreme

In large bowl, combine vanilla frosting, peanut butter and margarine with fork until well blended. Stir in crumbs until well mixed. Form into 1-inch balls; chill 1 hour.

In small saucepan, melt remaining frosting over low heat, stirring occasionally. Dip chilled balls in melted frosting; allow excess to drip off. Place on cooling rack over waxed paper; let stand at room temperature until dry, about 6 hours.
48 to 52 bon bons.

TIP: As frosting thickens, reheat. Use any leftover frosting to dip dried fruit or nut halves.



A Meltaway Nut Logs
B Peanut Butter Bon Bons
C Snappy Turtles

SNAPPY TURTLES

- 1 can Pillsbury Ready-To-Spread Chocolate Fudge or Double Dutch Frosting Supreme
- ½ cup graham cracker crumbs
- 1 tablespoon light corn syrup
- ¼ teaspoon vanilla
- 1½ cups pecan halves (about 5 to 6 oz.)
- 12 vanilla caramels

In small bowl, combine **1 cup** frosting, crumbs, corn syrup and vanilla at low speed; beat 2 minutes at **highest** speed. Set aside.

On waxed paper, arrange 36 clusters of 3 pecan halves in spoke fashion. Spoon rounded teaspoon frosting mixture on each cluster. Cut caramels into thirds. Press one caramel piece firmly on top of each cluster forcing frosting mixture between nuts.

In small saucepan, heat remaining frosting **just** until melted. Spoon small amount of frosting on each cluster. Chill to set. 36 pieces.

PEANUT BUTTER SHORTBREAD ★

- 1 can Pillsbury Ready-To-Spread Vanilla or Cream Cheese Frosting Supreme
- 1½ cups peanut butter
- ¼ cup flour
- 1 egg
- 1½ cups chopped nuts

Heat oven to 325°F. Grease and flour 15x10-inch jelly roll pan. In large bowl, combine **1 cup** frosting, peanut butter, flour and egg at low speed until blended; stir in nuts. Press mixture in prepared pan.

Bake at 325°F. for 15 to 20 minutes or until light golden brown. Spread remaining frosting on warm bars. Cut into bars. 36 bars.

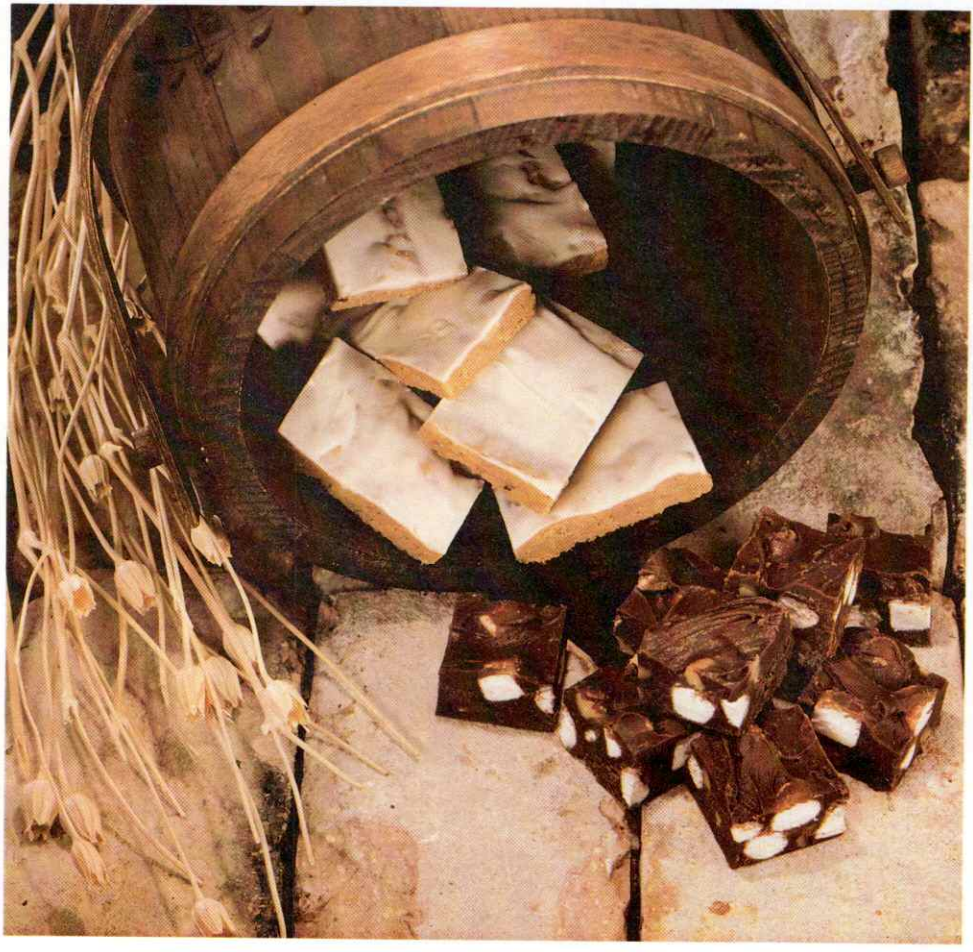
HIGH ALTITUDE—Above 3500 Feet: No change.

FABULOUS FUDGE ★

- 6-oz. pkg. (1 cup) chocolate chips
- 6-oz. pkg. (1 cup) butterscotch chips
- 1 can Pillsbury Ready-To-Spread Double Dutch or Chocolate Fudge Frosting Supreme
- ½ cup chopped nuts
- 1½ cups miniature marshmallows, if desired

Grease 9-inch square pan. In medium saucepan, melt chips over very low heat. Stir in frosting, nuts and marshmallows; blend well. Pour into prepared pan. Refrigerate until firm, about 1 hour. Cut into 1½-inch pieces. 36 pieces.

TIP: For variations, try Pillsbury Ready-To-Spread Vanilla Frosting Supreme with peanut butter chips or chocolate chips. Or use any flavor frosting and chips to create your own fudge.



PUMPKIN BARS ★

- ⅓ cup sugar
- ⅓ cup oil
- 3 eggs
- 15-oz. can pumpkin
- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- 3 teaspoons pumpkin pie spice*
- 1 can Pillsbury Ready-To-Spread Vanilla Frosting Supreme
- 3-oz. pkg. cream cheese, softened

Heat oven to 350°F. Grease and flour 15x10-inch jelly roll pan. In large bowl, combine sugar, oil, eggs and pumpkin 1 minute at highest speed. Add cake mix and spice; blend until moistened. Beat 2 minutes at highest speed. Pour into prepared pan.

Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. In small bowl, combine frosting and cream cheese at low speed until smooth. Frost cooled bars. Store in refrigerator. 36 bars.

TIP: *Two teaspoons cinnamon, ½ teaspoon ginger, ½ teaspoon cloves and ½ teaspoon nutmeg can be used in place of pumpkin pie spice.

HIGH ALTITUDE—Above 3500 Feet: Bake at 350°F. for 30 to 35 minutes.

Pumpkin Bars - an old favorite made easy with cake mix.

Brunch

CALIFORNIA BRUNCH LOAVES

8-oz. pkg. chopped dates
1 pkg. Pillsbury Plus Lemon Cake Mix
1 cup dairy sour cream
⅓ cup margarine or butter, softened
¼ cup water
3 eggs
3 tablespoons sugar
½ teaspoon cinnamon
2 tablespoons margarine or butter, melted

Heat oven to 350°F. Grease and flour two 8x4 or 9x5-inch loaf pans. Finely chop dates; set aside. In large bowl, combine cake mix, sour cream, ⅓ cup margarine, water and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Stir in dates. Pour evenly into prepared pans.

Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pan, then remove. Cool completely. Combine sugar and cinnamon. Brush tops of cakes with melted margarine; sprinkle with sugar-cinnamon mixture. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

LUSCIOUS LEMON ROLLS

1 pkg. Pillsbury Hot Roll Mix
¾ cup very warm water (105°-115°F.)
1 egg
1 can Pillsbury Ready-To-Spread Lemon Frosting Supreme
½ cup finely chopped nuts

Grease 13x9-inch pan. In large bowl, dissolve yeast from hot roll mix in warm water. Stir in egg and ¼ **cup** frosting. Add flour mixture and stir until well blended. Cover; let rise in warm place 30 to 45 minutes.

Punch down dough and knead 1 to 2 minutes on floured board. Roll to 15x12-inch rectangle. Spread with ¾ **cup** frosting; sprinkle with nuts. Starting with longer side, roll up jelly-roll style; seal edges. Slice into 15 pieces. Place in prepared pan cut-side-down. Cover; let rise until doubled, 30 to 45 minutes. Heat oven to 375°F.

Bake at 375°F. for 25 to 35 minutes or until golden brown. Invert onto serving plate. Spread warm rolls with remaining frosting. 15 rolls.

TIP: For **Chocolate Caramel Rolls,** Pillsbury Ready-To-Spread Milk Chocolate Frosting Supreme can be substituted.

HIGH ALTITUDE—Above 3500 Feet: No change.

California Brunch Loaves - two attractive loaves for your brunch tables.

BLUEBERRY DESSERT PIZZA

- **1 pkg. Pillsbury Plus White Cake Mix**
- **1¼ cups quick-cooking rolled oats**
- **½ cup margarine or butter, softened**
- **1 egg**
- **½ cup chopped nuts**
- **¼ cup firmly packed brown sugar**
- **½ teaspoon cinnamon**
- **21-oz. can blueberry fruit pie filling**

Heat oven to 350°F. Grease 12-inch pizza pan or 13x9-inch pan. In large bowl, combine cake mix, **1 cup** oats and **6 tablespoons** margarine at low speed until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs blend in egg. Press in prepared pan. Bake at 350°F. for 12 minutes.

Meanwhile, to reserved crumbs, in same large bowl, add remaining ¼ cup oats, 2 tablespoons margarine, nuts, sugar and cinnamon; beat until well mixed.

Remove base from oven and spread with pie filling. Sprinkle with reserved crumb mixture. Return to oven and bake 15 to 20 minutes or until crumbs are light golden brown. Cool completely. Cut in wedges or squares. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

Blueberry Pizza - a popular main dish shape for dessert or coffee!

Tahitian Brunch Cake - banana and pineapple combine for a tropical flavor.

TAHITIAN BRUNCH CAKE

CAKE

- 1 pkg. Pillsbury Plus Banana Cake Mix
- ¾ cup water
- 3 eggs
- 8¼-oz. can crushed pineapple, drained, reserving liquid
- ¼ cup pineapple liquid
- ½ cup nuts

GLAZE

- 1 cup powdered sugar
- 3 tablespoons pineapple liquid

Heat oven to 350°F. Grease and flour 10-inch angel food tube pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour into prepared pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Cool completely.

In small bowl, blend glaze ingredients until smooth. Spoon over top of cake allowing some to run down sides. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 45 to 55 minutes.

GOLDEN GRANOLA POUND CAKE

CAKE

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ¼ cup water
- ¼ cup oil
- 8-oz. carton plain yogurt
- 3 eggs
- 1 cup granola

GLAZE

- ½ cup powdered sugar
- 2½ teaspoons water

Heat oven to 350°F. Grease and flour 10-inch angel food tube pan. In large bowl, combine cake mix, water, oil, yogurt and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Pour half the batter into prepared pan; sprinkle evenly with ½ **cup** granola. Spread remaining batter over granola and sprinkle with remaining ½ cup granola.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 30 minutes. Invert onto large plate or cookie sheet; then invert again onto serving plate granola-side-up.

Blend powdered sugar and water until smooth. If thinner glaze is desired, stir in additional water a drop at a time. Drizzle glaze over warm cake allowing some to run down sides. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 45 to 55 minutes.

SWEDISH JAM SHORTBREAD★

SHORTBREAD

- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- ½ cup finely chopped nuts
- ¼ cup margarine or butter, softened
- 1 egg
- 10-oz. jar raspberry preserves or jam

GLAZE

- ½ cup powdered sugar
- 2½ teaspoons water
- ½ teaspoon almond extract

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine cake mix, nuts, margarine and egg at low speed until crumbly; press in prepared pan. Spread with preserves.

Bake at 350°F. for 20 to 25 minutes or until edges are light brown. Combine glaze ingredients until smooth. If needed, add additional water a drop at a time for desired consistency. Drizzle over warm shortbread. Cool completely; cut into bars. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: No change.

Golden Granola Pound Cake and Swedish Jam Shortbread offer two different textures and flavors.

COFFEE COFFEE CAKE

CAKE

- ½ cup chopped pecans
- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ½ cup cold coffee
- 8-oz. carton plain yogurt
- 3 eggs

FILLING

- ½ cup firmly packed brown sugar
- ¼ cup chopped pecans
- ¼ cup chopped dates
- 2 tablespoons flour
- 2 teaspoons cinnamon
- 2 tablespoons margarine or butter, softened

Heat oven to 350°F. Grease and flour 10-cup fluted tube or 10-inch angel food tube pan. Arrange ½ cup pecans in ring in bottom of pan. In large bowl, combine remaining cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour half the batter carefully over pecans in pan.

In small bowl, combine all filling ingredients until well mixed. Sprinkle evenly over batter; spread with remaining batter. Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

MOCHA CAKE THINS ★

CAKE

- 1 pkg. Pillsbury Plus Devil's Food Cake Mix
- 1 cup mashed potato flakes
- 1⅔ cups milk
- 1 cup dairy sour cream
- 3 eggs

FROSTING

- 1 can Pillsbury Ready-To-Spread Chocolate Fudge Frosting Supreme
- 2 teaspoons instant coffee

Heat oven to 350°F. Grease and flour 15x10-inch jelly roll pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour into prepared pan.

Bake at 350°F. for 20 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. In small bowl, combine frosting and coffee at low speed until mixed well. Frost cooled bars. Refrigerate any leftovers. 36 bars.

HIGH ALTITUDE—Above 3500 Feet: Bake at 375°F. for 30 to 35 minutes.

Morning guests will enjoy Mocha Cake Thins and Coffee Coffee Cake.

COUNTRY MORNING COFFEE CAKE

- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- 1 cup dairy sour cream
- ¼ cup water
- 3 eggs
- 1 cup finely chopped walnuts
- ½ cup firmly packed light brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon cloves

Heat oven to 325°F. Grease and flour 13x9-inch pan. Reserve 2 tablespoons dry cake mix. In large bowl, blend remaining cake mix, sour cream, water and eggs at low speed until moistened; beat 2 minutes at **highest** speed. In small bowl, combine walnuts, brown sugar, cinnamon, cloves and reserved cake mix.

Pour half the batter into prepared pan. Sprinkle half the walnut mixture evenly over batter; spread with remaining batter. Sprinkle remaining walnut mixture evenly over batter.

Bake at 325°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool completely. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 350°F. for 40 to 50 minutes.

Family Desserts

PINEAPPLE RIGHT-SIDE-UP CAKE

2 tablespoons margarine or butter
½ cup firmly packed brown sugar
8¼-oz. can pineapple slices, drained
6 maraschino cherries
1 pkg. Pillsbury Plus Lemon Cake Mix
1 cup water
⅓ cup oil
3 eggs

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan. In small saucepan, melt margarine; stir in brown sugar until well mixed. Press brown sugar mixture in bottom of prepared pan. Cut pineapple slices in half; place 6 halves on top of the brown sugar to form a ring. Cut each of the remaining pineapple halves into 3 pieces. Place 1 piece between each pineapple half. Place cherry in center of each pineapple half.

In large bowl, blend cake mix, water, oil and eggs at low speed until moistened. Beat 2 minutes at **highest** speed. Pour into prepared pan. Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Immediately invert onto cooling rack; cool completely. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.

Pineapple Right-Side-Up Cake - a traditional cake in a new shape and flavor.

FROSTY MINT ICE CREAM PIES

(Photo on Cover)

PIE SHELLS

1 pkg. Pillsbury Plus Chocolate Mint, Devil's Food or Dark Chocolate Cake Mix
¾ cup Pillsbury Ready-To-Spread Chocolate Fudge Frosting Supreme
¾ cup water
¼ cup oil

FILLING

6 cups (1½ quarts) mint chocolate chip or your favorite ice cream, softened

Heat oven to 350°F. Generously grease bottom, sides and rim of two 9-inch pie pans or round cake pans.* In large bowl, blend all shell ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Spread half of batter (2¼ cups) in bottom of each pan. Do **not** spread up sides of pan. Bake at 350°F. for 25 to 30 minutes; DO NOT OVERBAKE. Cakes will collapse to form shells. Cool completely.

In large bowl, blend ice cream until smooth; spread evenly in center of each shell leaving a ½-inch rim. If desired, heat remaining frosting just until softened. Drop by spoonfuls on top of ice cream; swirl with knife. Freeze at least 2 hours. Store in freezer. Wrap frozen pies airtight to avoid freezer burn. Makes 2 pies. 12 servings.

TIP: *Do **not** use 8-inch pie or cake pans.

HIGH ALTITUDE—Above 3500 Feet: No change.

CHOCOLATE PEANUT RIPPLE CAKE

CAKE

- 1 pkg. Pillsbury Plus Fudge Marble Cake Mix
- 1 cup dairy sour cream
- ½ cup creamy peanut butter
- ¼ cup water
- 3 eggs
- ½ cup chopped peanuts

FROSTING

- 1 can Pillsbury Ready-To-Spread Chocolate Fudge Frosting Supreme
- 2 tablespoons creamy peanut butter
- 1 tablespoon chopped peanuts

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. In large bowl, blend cake mix (reserve marble pouch), sour cream, ½ cup peanut butter, water and eggs until moistened. Beat 2 minutes at **highest** speed. Fold in ½ cup chopped peanuts. Pour three-fourths of batter into prepared pans.

To the remaining batter add marble pouch and 2 tablespoons water; blend well. Spoon randomly over yellow batter. Marble by pulling knife through batter in wide curves, then turn pan and repeat.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 15 minutes; then remove. Cool completely.

Blend frosting with 2 tablespoons peanut butter. Spread small amount (about ⅓ cup) between cake layers. Frost sides and top with remaining frosting. Garnish with 1 tablespoon chopped peanuts. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 30 to 35 minutes.

Chocolate Peanut Ripple Cake - a 2-layer marble cake that combines chocolate and peanuts.

EGGNOG CAKE

CAKE

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 cup whipping cream
- ¼ cup oil
- ¼ cup rum
- 3 eggs
- ½ teaspoon nutmeg

GLAZE

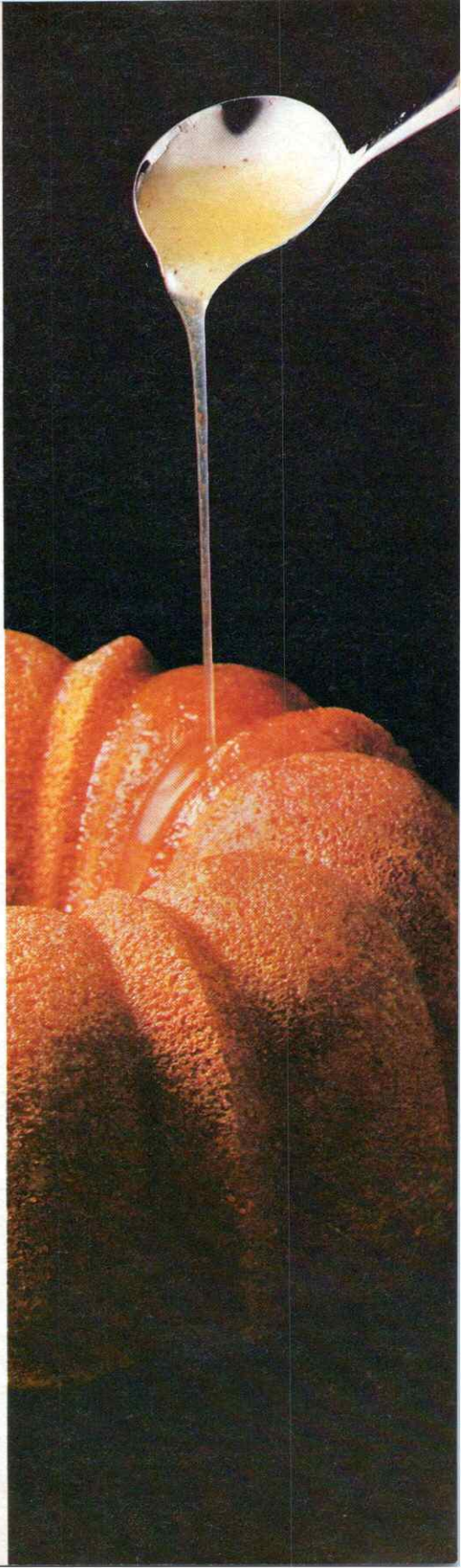
- ⅓ cup sugar
- ⅛ teaspoon nutmeg
- ⅓ cup margarine or butter
- 2 tablespoons water
- 2 teaspoons rum

Heat oven to 350°F. Grease and flour 12-cup fluted tube pan. In large bowl, blend cake ingredients until moistened. Beat 2 minutes at **highest** speed. Pour into prepared pan. Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean.

In small saucepan, heat sugar, nutmeg, margarine and water until mixture boils and sugar is melted. Remove from heat; add rum. Pour half of glaze around edges of hot cake. Cool upright in pan 5 minutes; turn onto serving plate. Pour remaining glaze over top of cake. Serve warm or cool. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Add ¼ cup water. Bake at 375°F. for 40 to 50 minutes.

Eggnog Cake - the flavor of a holiday punch bowl.



APPLE DUMPLING CAKE

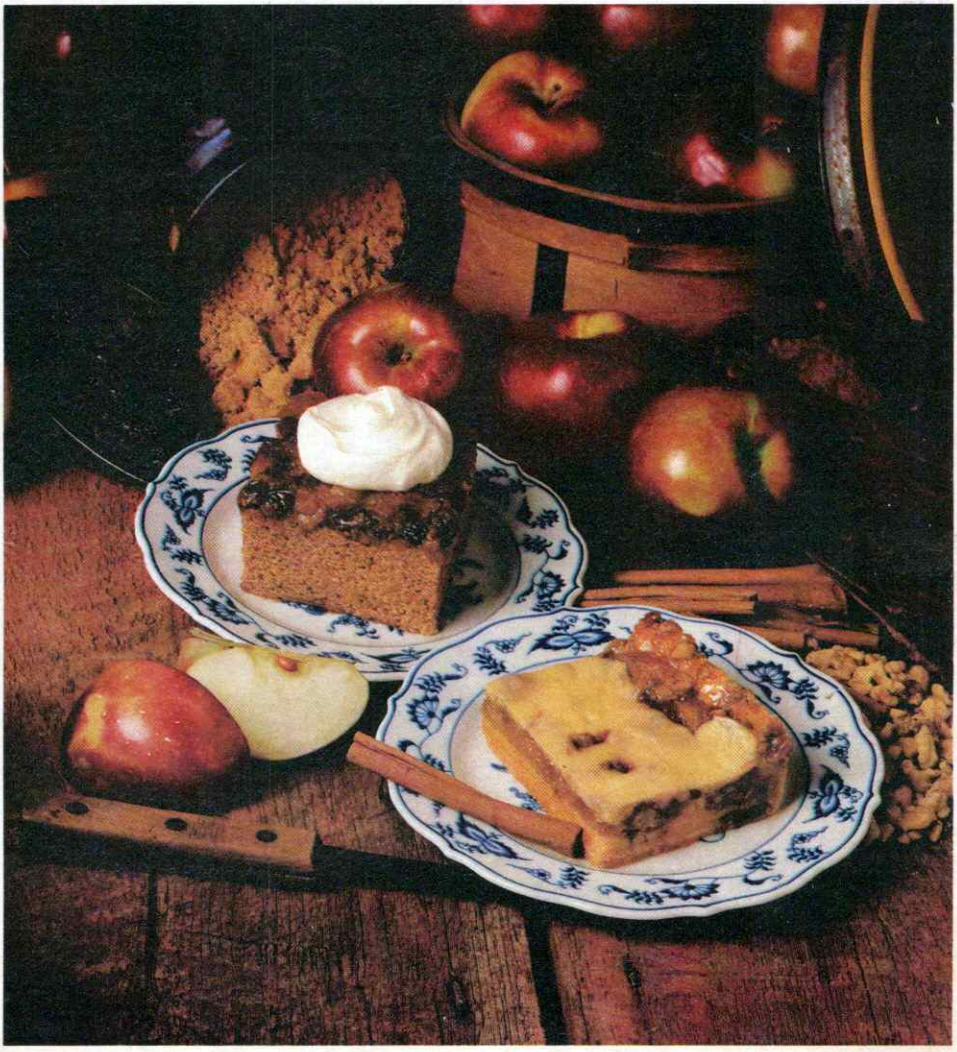
1½ cups chopped apples
1 cup raisins
1 pkg. Pillsbury Plus Applesauce Spice Cake Mix
½ cup water
½ cup margarine or butter, softened
⅓ cup dairy sour cream
3 eggs
2 cups water
½ cup firmly packed brown sugar
Whipped topping

Heat oven to 350°F. Grease bottom only of 13x9-inch pan. Spread apples and raisins evenly over bottom of pan. In large bowl, combine cake mix, ½ cup water, margarine, sour cream and eggs at low speed until moistened. Beat 2 minutes at **highest** speed. Spoon batter evenly over fruit in pan.

In small saucepan, heat 2 cups water and brown sugar to boiling. Pour over batter. Bake at 350°F. for 40 to 50 minutes or until toothpick inserted in center comes out clean. Serve warm inverted with dollop of whipped topping. Refrigerate any leftovers. 12 servings.

TIP: To rewarm, cover pan with foil and heat at 350°F. about 12 to 15 minutes.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 35 to 45 minutes.



COUNTRY APPLE DESSERT

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- ⅓ cup margarine or butter, softened
- 1 egg
- 20-oz. can apple fruit pie filling
- ½ cup firmly packed brown sugar
- ½ cup chopped walnuts
- 1 teaspoon cinnamon
- 1 cup dairy sour cream
- 1 egg
- 1 teaspoon vanilla

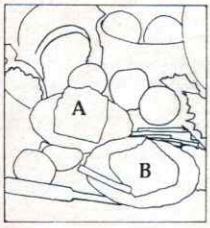
Heat oven to 350°F. In large bowl, combine cake mix, margarine and 1 egg at low speed until crumbly. Press in ungreased 13x9-inch pan; spread with pie filling. Combine brown sugar, nuts and cinnamon; sprinkle over apples.

In small bowl, blend sour cream, egg and vanilla. Pour over sugar mixture. Bake at 350°F. for 40 to 50 minutes or until topping is golden. Serve warm or cool. Refrigerate any leftovers. 12 servings.

TIP: To use fresh apples instead of pie filling, combine ¼ cup firmly packed brown sugar and 2 tablespoons cornstarch. Stir in 1 cup water and 1 tablespoon lemon juice. Add 4 cups thinly sliced, peeled apples. Heat to boiling and simmer 5 minutes.

HIGH ALTITUDE—Above 3500 Feet: No change.

Take advantage of fresh fruit when making Apple Dumpling Cake and Country Apple Dessert.



A Apple Dumpling Cake
B Country Apple Dessert

SUNKEN TREASURE CAKE ★

CAKE

- 1 pkg. Pillsbury Plus German Chocolate Cake Mix
- 1 cup water
- ⅓ cup oil
- 3 eggs
- 7.8-oz. pkg. Heath® Bits O' Brickle Baking Chips or 1½ cups crushed Heath® Bars

GLAZE

- 1 cup powdered sugar
- 5 teaspoons water
- 1 teaspoon vanilla

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine all cake ingredients **except baking chips** at low speed until moistened; beat 2 minutes at **highest** speed. Pour into prepared pan. Sprinkle batter with baking chips.

Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely. In small bowl, blend glaze ingredients. Drizzle over cooled cake. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 2 tablespoons flour to dry cake mix. Bake at 375°F. for 30 to 40 minutes.

PEACHES & CREAM SHORTCAKE ★

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 3-oz. pkg. peach flavored gelatin
- ⅓ cup water
- 8-oz. carton plain or peach yogurt
- 3 eggs
- 1 cup hot water
- 4-oz. carton frozen whipped topping, thawed
- Peach slices

Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, combine cake mix, **2 tablespoons** gelatin, ⅓ cup water, yogurt and eggs at low speed until moistened. Beat 2 minutes at **highest** speed. Pour into prepared pan.

Bake at 350°F. for 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool cake in pan on cooling rack 15 minutes. Meanwhile, combine hot water and remaining gelatin. Using long-tined fork, prick cake at ½-inch intervals. Pour gelatin mixture evenly over cake; chill. Serve with dollops of whipped topping and peach slices. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 30 to 40 minutes.

LEMON PIE SQUARES

BASE

- **1 pkg. Pillsbury Plus Lemon Cake Mix**
- **¼ cup margarine or butter, softened**
- **3 egg yolks (reserve whites)**
- **1 cup coconut**

MERINGUE AND FILLING

- **3 egg whites**
- **½ cup sugar**
- **22-oz. can lemon pie filling**

Heat oven to 350°F. In large bowl, combine cake mix, margarine, egg yolks and coconut. Mix at low speed until crumbly. Press in ungreased 13x9-inch pan. Bake at 350°F. for 10 minutes.

Meanwhile to make meringue, beat egg whites until foamy. Gradually add sugar; beat until soft peaks form, about 3 minutes. Remove base from oven and spread evenly with lemon pie filling; spread meringue over pie filling. Return to oven and bake an additional 15 to 25 minutes or until meringue is light golden brown. Cool completely; cut into squares.
12 servings.

HIGH ALTITUDE—Above 3500 Feet: No change.

Lemon Pie Squares - a quick and easy lemon meringue pie.

PINEAPPLE SUNDAE CAKE

- ½ cup chopped nuts
- 2 tablespoons brown sugar
- 1 pkg. Pillsbury Plus Lemon Cake Mix
- 1 cup vanilla ice cream, softened
- ½ cup pineapple ice cream topping
- ½ cup water
- ⅓ cup oil
- 3 eggs
- Powdered sugar

Heat oven to 350°F. Grease and flour 10-inch tube or 12-cup fluted tube pan. Combine nuts and sugar; sprinkle on bottom of prepared pan. In large bowl, combine cake mix, ice cream, pineapple topping, water, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Pour over nuts in pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; carefully loosen edges and bottom with thin spatula. Invert onto serving plate. Cool completely. Sift or sprinkle powdered sugar over top. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 45 to 55 minutes.

Pineapple Sundae Cake - will remind you of an ice cream specialty.

STRAWBERRY SHORTCUT CAKE

- 1 cup miniature marshmallows
- 2 (10-oz.) pkg. frozen strawberries, thawed
- 3-oz. pkg. strawberry flavored gelatin
- 1 pkg. Pillsbury Plus White Cake Mix
- 1 cup water
- ⅓ cup oil
- 2 eggs

Heat oven to 350°F. Generously grease 13x9-inch pan. Sprinkle marshmallows over bottom of pan. In bowl, combine thawed strawberries and gelatin and set aside. In large bowl, blend cake mix, water, oil and eggs until moistened. Beat 2 minutes at **highest** speed. Pour batter over marshmallows in pan. Spoon strawberry mixture evenly over batter. Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool completely. Serve inverted; top with whipped cream, if desired.
12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 40 to 50 minutes.

Strawberry Shortcut Cake - invert a piece on a serving plate for a shortcake made simple.

14 KARAT CHOCOLATE CAKE

CAKE

- 1 pkg. Pillsbury Plus German Chocolate Cake Mix
- 2 cups finely shredded carrots
- ¼ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ cup water
- 8-oz. pkg. cream cheese, softened (reserve 2 oz.)
- 3 eggs
- ½ cup chopped walnuts

FROSTING

- 1 can Pillsbury Ready-To-Spread Milk Chocolate or Vanilla Frosting Supreme
- 2 oz. cream cheese, softened
- 1½ teaspoons cinnamon

Heat oven to 350°F. Grease and flour 13x9-inch pan. In large bowl, combine all cake ingredients **except 2 oz. cream cheese and nuts** at low speed until moistened; beat 2 minutes at **highest** speed. Fold in nuts. Pour into prepared pan.

Bake at 350°F. for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool completely.

In small bowl, combine frosting ingredients at low speed. Beat at highest speed until smooth. Frost cooled cake. Store in refrigerator.
12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase water to 1 cup plus 1 tablespoon. Bake at 375°F. for 35 to 45 minutes.

COCONUT CREAM POUND CAKE

CAKE

- 1 pkg. Pillsbury Plus White Cake Mix
- 1 cup dairy sour cream
- ½ cup water
- ½ cup margarine or butter, softened
- 1 teaspoon coconut flavoring
- 3 eggs
- 1 cup coconut

GLAZE

- ½ cup powdered sugar
- 2½ teaspoons water
- ¼ teaspoon coconut flavoring
- Coconut

Heat oven to 350°F. Grease and flour 12-cup fluted tube or 10-inch angel food tube pan. In large bowl, combine all cake ingredients **except coconut** at low speed until moistened. Beat 2 minutes at **highest** speed; fold in coconut. Pour into prepared pan.

Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; invert onto serving plate. Cool completely.

Blend all glaze ingredients **except coconut** until smooth. If needed, add additional water a drop at a time for desired consistency. Spoon over cooled cake; sprinkle with coconut. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase water to ½ cup plus 1 teaspoon. Bake at 375°F. for 45 to 55 minutes.

GRANDMA'S BEST CHOCOLATE CAKE

CAKE

- 1 cup boiling water
- ¾ cup quick-cooking rolled oats
- 1 pkg. Pillsbury Plus Devil's Food Cake Mix
- ½ cup hot coffee
- ⅓ cup oil
- 3 eggs

TOPPING

- ⅔ cup firmly packed brown sugar
- ¼ cup margarine or butter
- 3 tablespoons half-and-half or milk
- 1 cup coconut
- ½ cup nuts, if desired

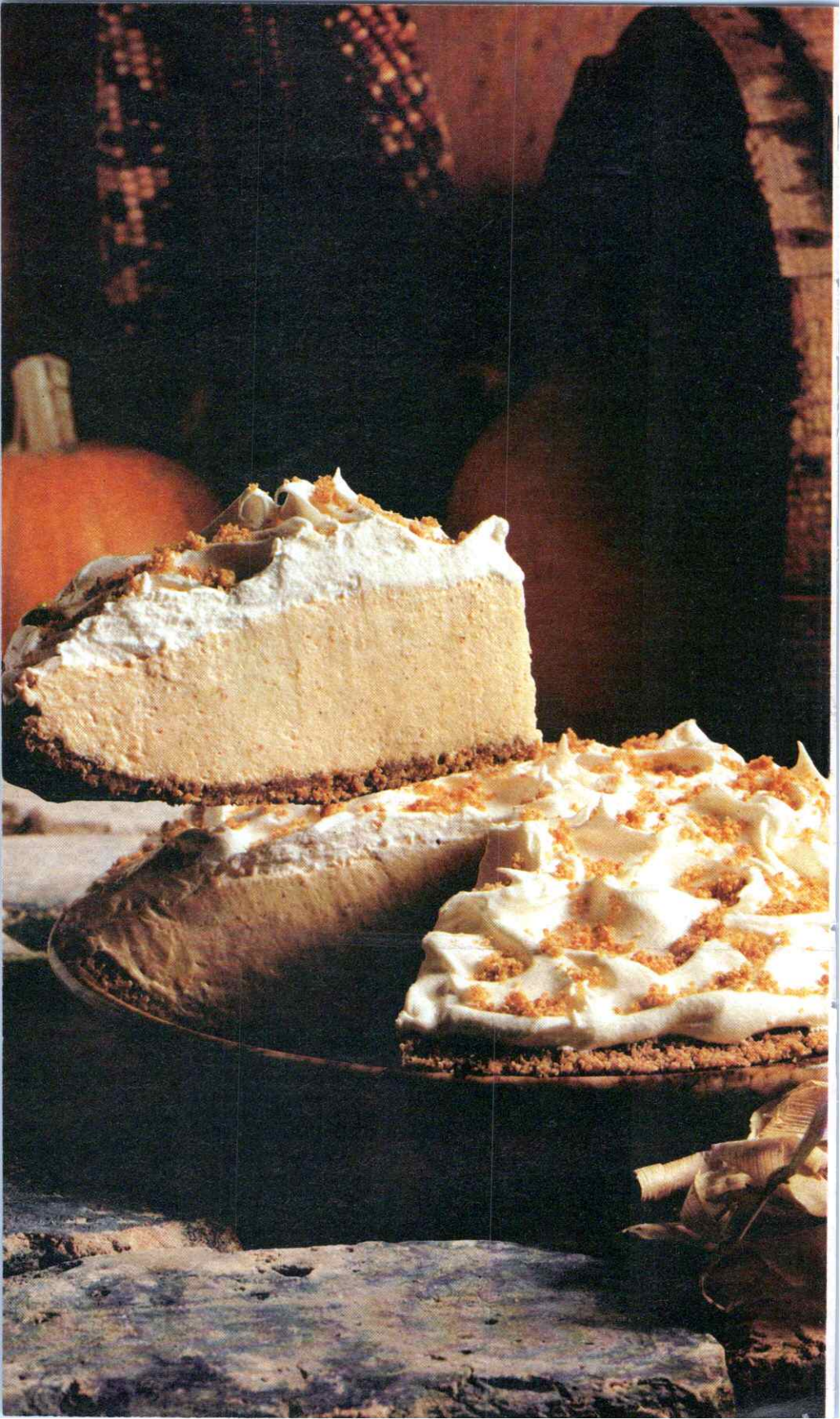
Heat oven to 350°F. Grease and flour 13x9-inch pan. In small bowl, pour boiling water over oats; cover and set aside. In large bowl, combine cake mix, coffee, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Add oat mixture to batter and mix well. Pour into prepared pan.

Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Allow cake to cool 5 to 10 minutes before applying topping.

For topping, combine brown sugar, margarine and cream in small bowl. Beat at highest speed until smooth. Stir in coconut and nuts. Spoon onto warm cake and spread to cover. Broil until golden brown, about 2 minutes. Cool completely. 12 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 4 tablespoons flour to dry cake mix. Increase coffee to 1 cup plus 2 tablespoons. Bake at 375°F. for 25 to 35 minutes.

Grandma's Best Chocolate Cake - rolled oats make this cake really moist.



FROST-ON-THE-PUMPKIN PIE

BAKE-OFF® Contest Winner

CRUST

- 1¼ cups (18 squares) graham cracker crumbs
- 3 tablespoons sugar
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ⅛ teaspoon cloves
- ⅓ cup margarine or butter, melted

FILLING

- 1 can Pillsbury Ready-To-Spread Sour Cream Vanilla or Vanilla Frosting Supreme
- 1 cup dairy sour cream
- 1 cup canned pumpkin
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon cloves
- 8-oz. carton (3½ cups) frozen whipped topping, thawed

Heat oven to 350°F. In small bowl, combine all crust ingredients; stir until blended. Reserve 2 tablespoons crumbs for topping. Press remaining crumbs over bottom and up sides of 9 or 10-inch pie pan. Bake at 350°F. for 6 minutes. Cool.

In large bowl, combine all filling ingredients except whipped topping; beat 2 minutes at medium speed. Fold in 1 cup whipped topping; pour into prepared crust. Spread remaining whipped topping over filling; sprinkle with reserved 2 tablespoons crumbs. Refrigerate at least 4 hours or until served. Store in refrigerator.
8 servings.

TIP: Other whipped toppings or whipping cream, whipped, require longer refrigeration before serving.

HIGH ALTITUDE—Above 3500 Feet: No change.

FLOWERPOT CUPCAKES ★

- 1 pkg. Pillsbury Plus Devil's Food Cake Mix
- 1¼ cups water
- ⅓ cup oil
- 3 eggs
- ½ cup finely chopped nuts
- 36 ice cream cones with flat bottoms
- 1 can desired flavor Pillsbury Ready-To-Spread Frosting Supreme
- Assorted candies

Heat oven to 350°F. In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Fold nuts into batter. Place ice cream cones on cookie sheets; fill with batter to within 1 inch of tops of cones.

Bake at 350°F. for 20 to 25 minutes or until cake springs back when touched lightly in center. Cool completely. Spread frosting on tops of cakes; decorate with candy.
36 cupcakes.

TIP: For easy and attractive decorations, use Pillsbury Decorator Icings. See the Decorating Fun section of this cookbook for directions.

HIGH ALTITUDE—Above 3500 Feet: No change.

MAPLE NUT MOCHA TORTE

Adapted from
BAKE-OFF® Contest Winner

CAKE

- 1 pkg. Pillsbury Plus Butter Recipe Cake Mix
- 1 cup water
- ¼ cup margarine or butter, softened
- 1 teaspoon maple extract
- 3 eggs
- ¾ cup finely chopped walnuts

FILLING

- 1 tablespoon instant chocolate flavored drink mix
- 1 teaspoon instant coffee
- 2 tablespoons hot water
- 1¾ cups powdered sugar
- ⅓ cup margarine or butter, softened

FROSTING

- 8-oz. carton (3½ cups) frozen whipped topping, thawed*
- ½ cup powdered sugar

Heat oven to 325°F. Grease and flour two 9 or 8-inch round cake pans. In large bowl, blend all cake ingredients **except nuts** until moistened. Beat 2 minutes at **highest** speed; fold in nuts. Pour batter into prepared pans. Bake at 325°F. Bake 9-inch layers 30 to 40 minutes; 8-inch layers 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pans; loosen sides and remove from pans. Cool completely.

In small bowl, dissolve drink mix and instant coffee in hot water. Add powdered sugar and margarine; beat until fluffy. Slice cooled cake into 4 layers; gently spread ⅓ filling between each layer. In small bowl, combine whipped topping and powdered sugar. Frost sides and top of cake. Refrigerate at least 2 hours or until served. 16 servings.

TIP: *Other whipped topping or whipping cream, whipped and sweetened, can be used.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 350°F. for 25 to 35 minutes.

CHOCOLATE SHADOW CAKE ★

CAKE

- 1 pkg. Pillsbury Plus Dark Chocolate Cake Mix
- ¼ cup finely chopped almonds
- ¼ teaspoon cinnamon
- ¼ teaspoon cloves
- 1¼ cups water
- ⅓ cup oil
- 3 eggs

TOPPING

- 2 cups (1 pint) whipping cream
- 1 cup powdered sugar
- ½ cup cocoa
- ¼ teaspoon almond extract
- ¼ cup slivered almonds

Heat oven to 350°F. Grease and flour two 8 or 9-inch round cake pans. In large bowl, combine all cake ingredients at low speed until moistened; beat 2 minutes at **highest** speed. Pour evenly into prepared pans.

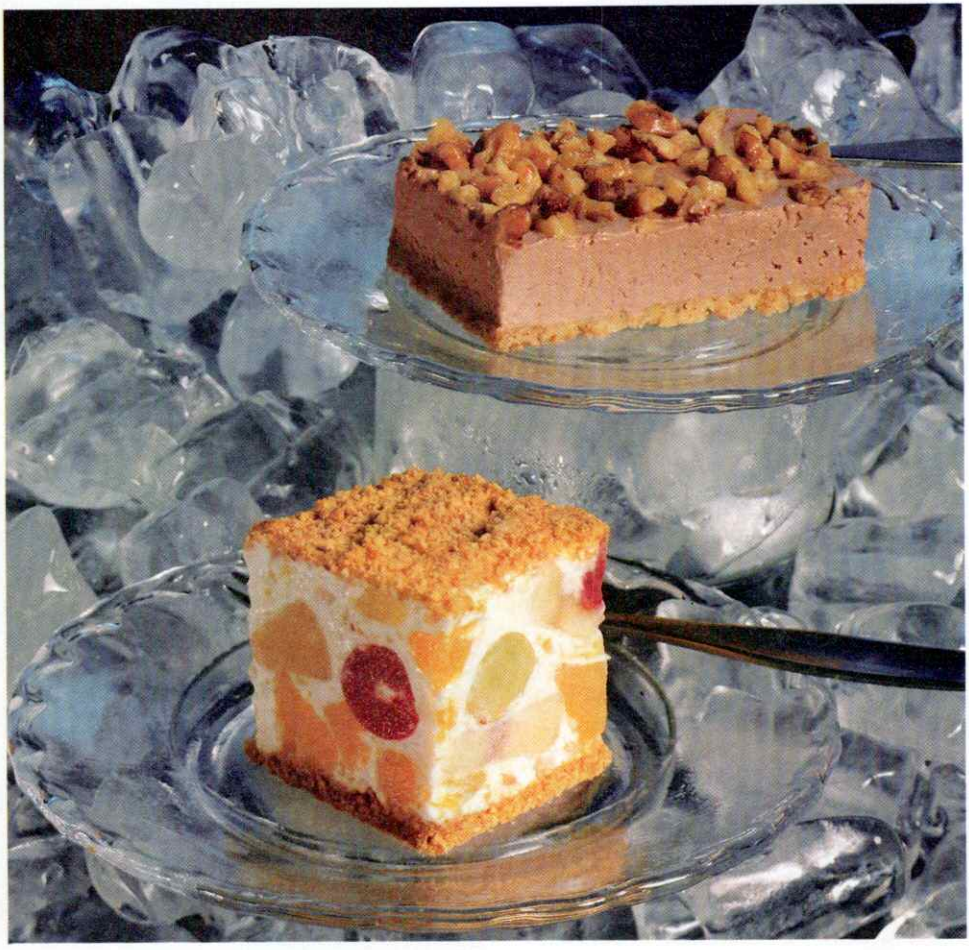
Bake at 350°F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool layers on cooling rack 15 minutes; then remove. Cool completely.

In chilled bowl, combine all topping ingredients **except almonds;** beat at highest speed until topping forms stiff peaks.

Slice cooled cake into 4 layers; spread ¼ of topping between each layer and on top. Sprinkle with slivered almonds. Refrigerate at least 2 hours. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 4 tablespoons flour to dry cake mix. Increase water to 1⅓ cups. Bake at 375°F. for 30 to 40 minutes.

Chocolate Shadow Cake - rich chocolate cake and cocoa whipped cream.



FROSTY FRUIT MEDLEY ★

- ¾ cup graham cracker or cookie crumbs
- 1 cup (½ pint) whipping cream
- 1 can Pillsbury Ready-To-Spread Vanilla, Sour Cream Vanilla or Cream Cheese Frosting Supreme
- ½ cup coconut
- ½ cup whole fresh or frozen unsugared strawberries or blueberries (do not thaw)
- ½ cup seedless grapes
- ½ cup sliced fresh or canned drained peaches
- 10 maraschino cherries, halved
- 2 medium bananas, sliced crosswise
- 11-oz. can mandarin oranges, drained
- 8¼-oz. can crushed pineapple, drained

Sprinkle ½ cup crumbs in bottom of 8 or 9-inch square pan. In large bowl, whip cream until stiff peaks form. Fold in frosting and all fruit. Spoon over crumbs in pan. Sprinkle with remaining crumbs. Freeze 4 hours. 16 servings.

TIP: If mixture freezes firm, allow to thaw at room temperature 1½ to 2 hours before serving.

ITALIAN FROSTY SUPREME

BAKE-OFF® Contest Winner

CRUST

- ¾ cup crushed shortbread cookies
- ⅓ cup ground nuts
- 1 tablespoon sugar
- ¼ cup margarine or butter, melted

FILLING

- 8-oz. carton (1 cup) vanilla yogurt
- 1 cup ricotta cheese*
- 1 can Pillsbury Ready-To-Spread Milk Chocolate Frosting Supreme
- Nuts, if desired

Heat oven to 350°F. Grease 9-inch square or 9-inch springform pan. In small bowl, combine crushed cookies, nuts, sugar and margarine; mix until crumbly. Press crumb mixture in bottom of prepared pan. Bake at 350°F. for 8 minutes; cool.

In large bowl, combine yogurt, cheese and frosting; beat 2 minutes at highest speed. Pour over prepared crust. Freeze 3 hours or until firm. If desired, garnish with nuts after 1 hour of freezing. 12 servings.

TIP: *Do not substitute cottage cheese.

A 12x8-inch (2 quart) baking dish can be used. Prepare and bake as directed.

HIGH ALTITUDE—Above 3500 Feet: No change.

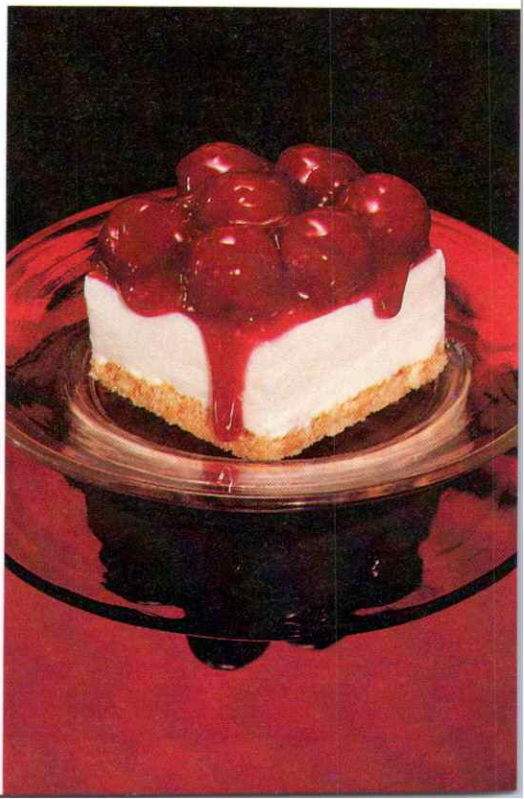
Italian Frosty Supreme - a version of Italian ice cream made easy with Frosting Supreme.

CHOICE CHERRY CHEESECAKE

- ¾ cup fine zwieback toast crumbs (about 8 pieces)
- ¼ cup finely chopped walnuts
- ¼ cup sugar
- 3 tablespoons margarine or butter, melted
- 2 (8-oz.) pkg. cream cheese, softened
- 1 can Pillsbury Ready-To-Spread Vanilla, Sour Cream Vanilla or Cream Cheese Frosting Supreme
- 1 teaspoon rum flavoring
- 21-oz. can cherry fruit pie filling, chilled

In small bowl, combine crumbs, nuts, sugar and margarine; mix well. Press in bottom of 9-inch square pan.

In large bowl, beat cream cheese until fluffy. Add frosting and rum flavoring; mix well. Spread over crumbs in pan. Chill 2 hours. Spoon pie filling over top. Store in refrigerator. 12 servings.



LEMON CREAM DESSERT CAKE

BAKE-OFF® Contest Winner

CAKE

- **1 pkg. Pillsbury Plus White Cake Mix**
- **1 cup water**
- **⅓ cup oil**
- **3 eggs, separated**
- **½ cup flaked coconut**
- **2 tablespoons grated lemon peel**
- **3 tablespoons lemon juice**

FROSTING

- **1 cup powdered sugar**
- **8-oz. pkg. cream cheese, softened**
- **8-oz. carton (3½ cups) frozen whipped topping, thawed***
- **3½-oz. pkg. instant lemon pudding**
- **1 cup milk**
- **1 tablespoon grated lemon peel**

Heat oven to 350°F. Grease and flour two 9 or 8-inch round cake pans. In large bowl, blend cake mix, water, oil and egg whites at low speed until moistened. Beat 2 minutes at **highest** speed; fold in coconut and 2 tablespoons lemon peel. Remove 2 cups of prepared batter. In small bowl, beat egg yolks 2 minutes at highest speed. Add 2 cups reserved batter and lemon juice; mix well. Layer batters alternately into prepared pans, beginning and ending with white batter; swirl lightly to marble.

Bake at 350°F. Bake 9-inch layers 20 to 30 minutes; 8-inch layers 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pans. Cool completely.

In large bowl, blend powdered sugar and cream cheese until smooth; fold in whipped topping. In small bowl, mix pudding and milk 2 minutes at low speed; stir in 1 tablespoon lemon peel. Fold pudding into cheese mixture. Fill and frost cake, using 1 cup for filling. Refrigerate at least 3 hours or until served. Store in refrigerator. 16 servings.

TIP: *Other whipped topping or whipping cream, whipped, can be used.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase water to 1 cup plus 4 teaspoons. Bake at 375°F. for 25 to 35 minutes.

PETITS FOURS

CAKE

- **1 pkg. Pillsbury Plus White Cake Mix**
- **1¼ cups water**
- **⅓ cup oil**
- **3 egg whites**

ICING

- **6 cups powdered sugar**
- **½ cup water**
- **⅓ cup light corn syrup**
- **3 tablespoons margarine or butter, melted**
- **1 teaspoon vanilla**
- **Food color, if desired**

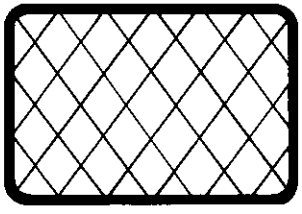
Heat oven to 350°F. Grease and flour 15x10-inch jellyroll or 13x9-inch pan. In large bowl, combine cake mix, water, oil and egg whites at low speed until moistened; beat 2 minutes at **highest** speed. Pour into prepared pan.

Bake at 350°F.: 15x10-inch pan for 20 to 30 minutes; 13x9-inch pan for 25 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely. For easier cutting, freeze cake for half hour. Cut cake into diamond shapes as directed below or into desired shapes. Refreeze while preparing icing.

In large bowl, combine all icing ingredients. Blend at low speed until moistened; beat at highest speed until smooth. If needed, add a few more drops of water for desired consistency. Blend in few drops of food color if desired. Place cake pieces on wire racks over pan or cookie sheet. Spoon icing evenly over tops and sides of cake pieces or dip pieces by spearing with fork and dipping into bowl of icing until evenly coated. Icing that drips off may be reused.

TIP: For easy and attractive decorations, use Pillsbury Decorator Frostings. See the Decorating Fun section of this cookbook for directions.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Increase water to 1⅓ cups. Bake at 375°F. for 20 to 30 minutes.



DOUBLE LEMON ROLL-UPS

ROLLS

- 4 eggs
- ½ cup water
- 1 pkg. Pillsbury Plus Lemon Cake Mix
- Powdered sugar

FILLING

- 1 can Pillsbury Ready-To-Spread Lemon or Vanilla Frosting Supreme
- 8-oz. pkg. cream cheese, softened
- ½ cup chopped nuts

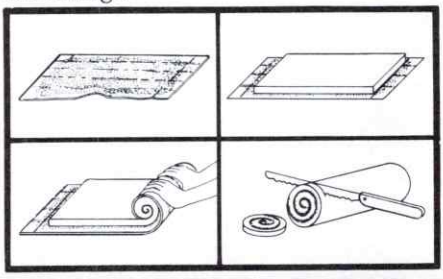
Heat oven to 350°F. Grease two 13x9-inch pans, line bottoms with waxed paper and grease again.* In large bowl, beat eggs until thick and lemon colored, about 5 minutes; stir in water. Gradually stir in cake mix at low speed; blend well. Pour half of batter into each prepared pan.

Bake at 350°F. for 15 to 20 minutes. Generously sprinkle two clean cloths with powdered sugar. Remove cakes from oven and immediately invert onto cloths. Remove pans and peel off paper. Starting from shorter end, roll hot cake and cloth together. (See diagram below.) Cool 5 to 8 minutes in towel on rack.

In small bowl, combine frosting and cream cheese; beat until smooth. Fold in nuts. Gently unroll warm cakes and spread each with half of frosting mixture; reroll. Refrigerate immediately. Slice to serve. Store in refrigerator. 16 servings.

TIP: *One 13x9-inch pan can be used. Wash. Re-prepare pan; pour remaining batter into prepared pan. Bake as directed.

HIGH ALTITUDE—Above 3500 Feet: No change.



STRAWBERRY TART CAKE ★

- 1 pkg. Pillsbury Plus Yellow Cake Mix
- 1 cup water
- ⅓ cup oil
- 3 eggs
- 3 tablespoons orange or cherry liqueur
- ½ cup currant jelly, melted
- 1 to 1½ pints fresh strawberries
- 1 cup whipping cream, whipped
- Mint sprigs, if desired

Heat oven to 350°F. Grease and flour 10-inch springform pan or 10-inch angel food tube pan. In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat 2 minutes at **highest** speed. Pour into prepared pan.

Bake at 350°F. for 40 to 50 minutes or until cake springs back when touched lightly in center. Cool cake in pan on cooling rack 15 minutes; remove rim. Pierce top of cake with long-tined fork; sprinkle with liqueur. Reserve 3 tablespoons jelly; brush top of cake lightly with remaining jelly. Arrange strawberries pointed-ends-up, in center of cake; brush strawberries with reserved jelly.

Spoon dollops of whipped cream around strawberries. Spread remaining whipped cream on side of cake. Garnish with mint. Store in refrigerator. 16 servings.

HIGH ALTITUDE—Above 3500 Feet: Add 3 tablespoons flour to dry cake mix. Bake at 375°F. for 40 to 50 minutes.

Decorating Tips

STAR TIP

WRITING TIP

LEAF TIP

WRITING TIP

STAR TIP 1

STAR TIP 2

STAR TIP 3

STAR TIP 4

STAR TIP 5

STAR TIP 6

STAR TIP 7

LEAF TIP 8

LEAF TIP 9

LEAF TIP 10

LEAF TIP 11

LEAF TIP 12

WRITING TIP 13

WRITING TIP 14

STAR TIP

1 Hold can at 45° angle. Move from left to right in a tight zigzag.

2 Hold can at 45° angle. Swing can from left to right overlapping before each curve.

3 Hold can at 45° angle. Move from left to right to form zigzag.

4 Hold can at 45° angle. Overlap in even pattern while applying pressure.

5 Hold can at 90° angle almost touching surface; move can down and around to left once in circular motion.

6 Hold can at 90° angle almost touching surface. Form star; stop pressure and pull away.

7 Follow #6 directions. With writing tip form dots in stars and connect with draping lines.

LEAF TIP

8 Follow #1 directions. Add dots with writing tip.

9 Follow #4 directions.

10 Follow #2 directions. With writing tip form dots between curves.

11 Hold can at 45° angle. Move down and curve up to form drape.

12 Hold can at 90° angle. Put heavy pressure at base of leaf; decrease pressure as can pulls away.

WRITING TIP

13 Hold can at 45° angle slightly touching surface. Use entire arm to write or print with even pressure.

14 Hold can at 90° angle. Form rhythmic curved line with dots between curves.

Pillsbury
Decorator Icing
Happy Birthday
Pillsbury
Decorator Icing
Pillsbury
Decorator Icing
Pillsbury
Decorator Icing
Pillsbury
Decorator Icing
Jam

Hints

Placing Cake in Oven:

Before heating the oven, adjust the rack so that it is positioned slightly lower than the center of the oven. When only one pan is used, center it on the rack. When two pans are used, place both on the rack in a staggered manner. Be sure that the pans do not touch each other or the oven wall. Proper pan placement allows the heat in the oven to circulate properly giving the best baking results.

Removing Cake From Pan:

Allow layer cakes to cool on cooling rack 15 minutes and tube cakes 25 minutes (unless recipe directs otherwise) before removing. This allows the cake structure to set enough to maintain good volume.

Run a knife gently around edges to loosen cake. Wrap cooling rack with paper towel and place upside down over cake. Carefully invert the pan and rack. Lift pan off cake; allow cake to cool completely before frosting.

How to easily make 4 layers from 2:

Using a ruler, measure half and height of each cake layer; mark with toothpick every inch around layer. Using a long thin bladed knife, carefully slice layer just above toothpicks. Gently lift the top portion off and remove toothpicks. Repeat for second layer. Gently spread filling over each layer as recipe indicates.

How To Attractively Frost or Glaze a Cake:

When cake layers are completely cool (about 2 hours), carefully brush all loose crumbs from surfaces (including sides). Place one layer top-side-down on serving plate; spread about ⅓ cup frosting on layer. Place second layer top-side-up over frosting. Using a small amount of frosting, spread a thin layer around sides to seal in crumbs.

Reserve about ½ cup frosting for top. Swirl remaining frosting on sides, completely covering. Spread reserved frosting on top using a swirling motion and blending the top with sides.

Cakes baked in angel food or fluted tube pans are usually glazed rather than frosted. Combine and blend glaze ingredients using the amounts indicated in the recipe. A glaze that contains no shortening should be thin enough to "drizzle" but should not be "runny". To test for the right consistency, after ingredients are blended, lift the spoon over the bowl and allow the mixture to run off. It should drizzle off the spoon in a somewhat broken manner but smoothly. If it is too thin (runs off spoon) add more powdered sugar a teaspoon at a time.

A glaze that contains margarine, butter or other shortening will be thicker and may **seem** too thick. It should "flow" rather than "drizzle". To test for consistency, mixture should flow off spoon smoothly and evenly but very slowly. If mixture falls off spoon in clumps, it is too thick. Stir in more water **a drop at a time** and test again after each addition.

After blending ingredients use a teaspoon to glaze the cake. Fill the teaspoon with glaze. Using the side of the bowl, remove any excess glaze from the spoon. Carefully allow glaze to flow off spoon onto top of cake. Using the tip and back of the spoon, gently spread the glaze so that it covers the top, allowing some to flow or drizzle down the sides.

If you would like microwave directions for baking Pillsbury Plus Cake Mixes (including some recipes) write to Pillsbury Plus Microwave, P.O. Box 916, Department 200, Minneapolis, MN 55460.

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